

TONGJIANG WHITE FUNGUS (通江银耳)

Country of origin: China

Type of product: Fungus

Geographical Area: Bazhong City, Sichuan Province and Tongjiang County

Specificity of the Product: Tongjiang County is located in the northeast of Sichuan and the natural, geographical, and ecological conditions are very unique (elevation 500-1500 meters, mild and humid climate, the annual average temperature is 21 degrees, abundant rainfall, fertile soil). Tongjiang White Fungus has a long history of outstanding quality and enjoys relatively high visibility in domestic and Southeast Asian markets. The fungus has good color, large flowers, yellowish color, and is easy to stew. The protein content $\geq 7.5\%$, total sugar $\geq 44\%$, the dry and wet ratio is 1:15. The product is also rich in calcium, iron, zinc, selenium, amino acids and other trace elements. The cultivation, picking, and processing technology is unique; as are the processes for washing and drying.



Source:

General Administration of Quality Supervision, Inspection and Quarantine (AQSIQ) - China Protected Geographical Indications Products (<http://www.cqi.gov.cn/Home/>). Product information translated and adapted through <https://translate.google.ch/>.